

Contents of Volume 43

Number 1

- 1 A Simple, Rapid Preparative Method for Isolating and Purifying Oxymyoglobin G. R. TROUT & D. A. GUTZKE (Australia)
- 15 Effect of Age, Diet and Sex on Muscle Energy Metabolism and on Related Physicochemical Traits in the Rabbit A. DALLE ZOTTE (Italy), J. OUHAYOUN (France), R. PARIGI BINI & G. XICCATO (Italy)
- 25 Carcass Composition and Meat Quality Parameters of Entire and Castrate Farmed Blackbuck Antelope (Antilope cervicapra)
 K. B. WOODFORD, W. R. SHORTHOSE, J. L. STARK & G. W. JOHNSON (Australia)
- 37 Effect of Breed on the Muscle Glycogen Content and Dark Cutting Incidence in Stressed Young Bulls M. C. SANZ, M. T. VERDE, T.SÁEZ & C. SAÑUDO (Spain)
- 43 Relationship between Structural Properties of Intramuscular Connective Tissue and Toughness of Various Chicken Skeletal Muscles A. LIU, T. NISHIMURA & K. TAKAHASHI (Japan)
- 51 Effects of Postmortem Temperature and Time on the Water-Holding Capacity of Hot-Boned Turkey Breast and Thigh Muscle M. T. LESIAK, D. G. OLSON, C. A. LESIAK & D. U. AHN (USA)
- 61 Non-Destructive, Ultrasonic Evaluation of Meat Quality in Live Japanese Black Steers from Colored Images Produced by a New Ultrasound Scanner K. OZUTSUMI, T. NADE, H. WATANABE, K. TSUJIMOTO, Y. AOKI & H. ASO (Japan)

Research Note

- 71 Detection of Antimicrobial Residues in Poultry Meat and Slaughter Cattle in Nigeria S. I. OBOEGBULEM & A. P. FIDELIS (Nigeria)
- 75 Book Reviews

Number 2

- 83 Genetic and Nutritional Effects on the Fatty Acid Composition of Subcutaneous and Intramuscular Lipids of Steers
 M. ZEMBAYASHI & K. NISHIMURA (Japan)
- 93 Use of Mutagenically Separated PCR for the Detection of the Mutation Associated with Porcine Stress Syndrome A. K. LOCKLEY, J. S. BRUCE, S. J. FRANKLIN & R. G. BARDSLEY (UK)

- 99 Design of Product as Source of Variance in Composition of Meat-Based Infant Beikosts F. RINCÓN, G. ROS, M. J. PERIAGO, C. MARTÍNEZ & F. ROS (Spain)
- 111 Antioxidant Enzyme Activities in Beef in Relation to Oxidation of Lipid and Myoglobin M. RENERRE, F. DUMONT & PH. GATELLIER (France)
- 123 High Pressure Effects on Lipid Oxidation in Minced Pork P. B. CHEAH & D. A. LEDWARD (UK)
- 135 The Influence of the Anticaking Agent Potassium Ferrocyanide and Salt on the Oxidative Stability of Frozen Minced Pork Meat T. B. HANSEN, L. H. SKIBSTED & H. J. ANDERSEN (Denmark)
- 145 Effects of High Pressure Treatment on Mg-Enhanced ATPase Activity of Rabbit Myofibrils T. NISHIWAKI, Y. IKEUCHI & A. SUZUKI (Japan)
- 157 Effects of Time on Feed and Post-Mortem Aging on Palatability and Lipid Composition of Crossbred Wagyu Beef Y. R. XIE, J. R. BUSBOOM, D. P. CORNFORTH, H. T. SHENTON, C. T. GASKINS, K. A. JOHNSON, J. J. REEVES, R. W. WRIGHT & J. D. CRONRATH (USA)
- 167 Effects of Breed and Sire on Carcass Characteristics and Fatty Acid Profiles of Crossbred Wagyu and Angus Steers Y. R. XIE, J. R. BUSBOOM, C. T. GASKINS, K. A. JOHNSON, J. J. REEVES, R. W. WRIGHT & J. D. CRONRATH (USA)
- 179 Effect of Cooking and Storage on Lipid Oxidation and Development of Cholesterol Oxidation Products in Water Buffalo Meat V. KESAVA RAO, B. N. KOWALE, N. P. BABU & G. S. BISHT (India)
- The Enumeration of Coliforms and E. coli on Naturally Contaminated Beef: A Comparison of the Petrifilm™ Method with the Australian Standard N. BLOCH, H. SIDJABAT-TAMBUNAN, T. TRATT, J. BENSINK, K. LEA & A. J. FROST (Australia)
- 195 Lipid Oxidation and Cholesterol Oxidation in Mutton During Cooking and Storage B. N. KOWALE, V. KESAVA RAO, N. PEDDA BABU, N. SHARMA & G. S. BISHT (India)
- 203 Effects of Modified Gas Atmosphere Packaging on Pork Loin Colour, Display Life and Drip Loss O. SØRHEIM, D. H. KROPF, M. C. HUNT, M. T. KARWOSKI & K. E. WARREN (USA)

Numbers 3-4

- 213 Lipid Characteristics Associated with Oxidative and Glycolytic Fibres in Rabbit Muscles C. ALASNIER, H. RÉMIGNON & G. GANDEMER (France)
- 225 Influence of Partial Replacement of NaCl with KCl on Lipid Fraction of Dry Fermented Sausages Inoculated with a Mixture of Lactobacillus plantarum and Staphylococcus carnosus L. QUINTANILLA, C. IBAÑEZ, C. CID, I. ASTIASARÁN & J. BELLO (Spain)
- 235 Lipolysis in a Belgian Sausage: Relative Importance of Endogenous and Bacterial Enzymes K. MOLLY, D. DEMEYER, (Belgium), T. CIVERA (Italy) & A. VERPLAETSE (Belgium)
- On-Line, Proximate Analysis of Ground Beef Directly at a Meat Grinder Outlet T. ISAKSSON, B. N. NILSEN, G. TØGERSEN (Norway), R. P. HAMMOND (UK) & K. I. HILDRUM (Norway)
- 255 Staphylococcal Growth and Enterotoxin Production in the Presence of Meat Cultures (Non LAB) M. E. GONZÁLEZ-FANDOS, M. L. SIERRA, M. L. GARCÍA-LÓPEZ, A. OTERO, J. SANZ & B. MORENO (Spain)
- 265 Utilization of Image Processing to Quantitate Surface Metmyoglobin on Fresh Beef B. P. DEMOS, D. E. GERRARD, X. GAO. J. TAN & R. W. MANDIGO (USA)

- 275 Parma Ham: Correlation Between Myotypological Parameters of *Biceps femoris* Muscle and Qualitative Characteristics of Fresh and Seasoned Product M. BELLATTI, M. REVERBERI, P. BALDINI & A. PERILLO (Italy)
- 283 Comparison Between Two Statistical Models for Prediction of Turkey Breast Meat Colour V. S. SANTE, A. LEBERT, G. LE POTTIER & A. OUALI (France)
- 291 Effects of Dietary α-Linolenic Acid on the Fatty Acid Composition, Storage Stability and Sensory Characteristics of Pork Loin D. U. AHN (USA), S. LUTZ & J. S. SIM (Canada)
- 301 Changes in Volatile Compounds of Parma Ham During Maturation L. BOLZONI, G. BARBIERI & R. VIRGILI (Italy)
- 311 Calpains from Thaw Rigor Muscle E. DRANSFIELD (France)
- 321 Predicting Variability of Ageing and Toughness in Beef M. Longissimus lumborum et thoracis F. ZAMORA, E. DEBITON, J. LEPETIT, A. LEBERT, E. DRANSFIELD & A. OUALI (France)
- 335 Changes Affecting the Longissimus dorsi, Triceps brachii caput longum and Rectus femoris Muscles of Young Friesian Bulls During Meat Ageing F. BRUAS-REIGNIER & J. BRUN-BELLUT (France)
- Establishment of Provisional Quality Assurance Guidelines for Assessing the Hygienic Adequacy
 of Beef Side Cooling Regimes
 R. J. JONES (New Zealand)

Research Note

- 351 An Ultrastructural Observation on Charquis, Salted and Intermediate Moisture Meat Products T. M. B. BISCONTINI, M. SHIMOKOMAKI, S. F. OLIVEIRA & T. M. T. ZORN (Brazil)
- 359 Book Review
- 361 Contents of Volume 43

Supplementary Issue

- S1 Editorial
- S5 Consumer Expectations and Perceptions of Meat and Meat Product Quality S. ISSANCHOU (France)
- S21 Assuring Eating Quality of Meat K. AKERVOLD DALEN (Norway)
- S35 Welfare and Hygiene During Preslaughter Handling N. G. GREGORY (New Zealand)
- S47 Interruption of Microbial Cycles in Farm Animals from Farm to Table T. NESBAKKEN & E. SKJERVE (Norway)
- S59 Microorganisms in Fresh Ground Meats: The Relative Safety of Products with Low Versus High Numbers J. M. JAY (USA)
- S67 Structural Weakening of Skeletal Muscle Tissue During Post-Mortem Ageing of Meat: The Non-Enzymatic Mechanism of Meat Tenderization KOUI TAKAHASHI (Japan)
- S81 Recent Advances in Process Assessment and Optimisation
 A. VAN LOEY, M. HENDRICKX, C. SMOUT, T. HAENTJENS & P. TOBBACK (Belgium)

- S99 Extending the Storage Life of Raw Chilled Meats C. O. GILL (Canada) S111 Oxidative Quality and Shelf Life of Meats J. I. GRAY, E. A. GOMAA (USA) & D. J. BUCKLEY (Ireland) S125 Hot Processing of Meat A. PISULA & A. TYBURCY (Poland) S135 Multivariate Techniques in the Analysis of Meat Quality T. NÆS, P. BAARDSETH, H. HELGESEN & I. ISAKSSON (Norway) S151 In-Line Image Analysis in the Slaughter Industry, Illustrated by Beef Carcass Classification C. BORGGAARD, N. T. MADSEN & H. H. THODBERG (Denmark) S165 Recent Developments in Sheep and Beef Processing in Australasia G. R. LONGDELL (New Zealand) S175 Biophysical Aspects of Meat Tenderness E. TORNBERG (Sweden) S193 Biochemical Factors Regulating the Toughening and Tenderization Processes of Meat MOHAMMAD KOOHMARAIE (USA) S203 The Chill Chain "from Carcass to Consumer" S. JAMES (UK)
- S217 Very Fast Chilling of Beef and Tenderness—A Report From an EU Concerted Action R. L. JOSEPH (Ireland)
- S229 Accelerated Production of Dry Fermented Sausage
 H. BLOM, B. F. HAGEN, B. O. PEDERSEN, A. L. HOLCK, L. AXELSSON & H. NÆS (Norway)
- S243 Engineering Aspects in Fermentation of Meat Products
 V. KOTTKE, H. DAMM, A. FISCHER & U. LEUTZ (Germany)
- S257 Pre-Slaughter Handling of Reindeer—Effects on Meat Quality G. MALMFORS & E. WIKLUND (Sweden)
- S265 Processing of Marine Foods E. O. ELVEVOLL, N. K. SØRENSEN, B. ØSTERUD, R. OFSTAD & I. MARTINEZ (Norway)
- S277 Authenticity Issues in Meat and Meat Products K. D. HARGIN (UK)

